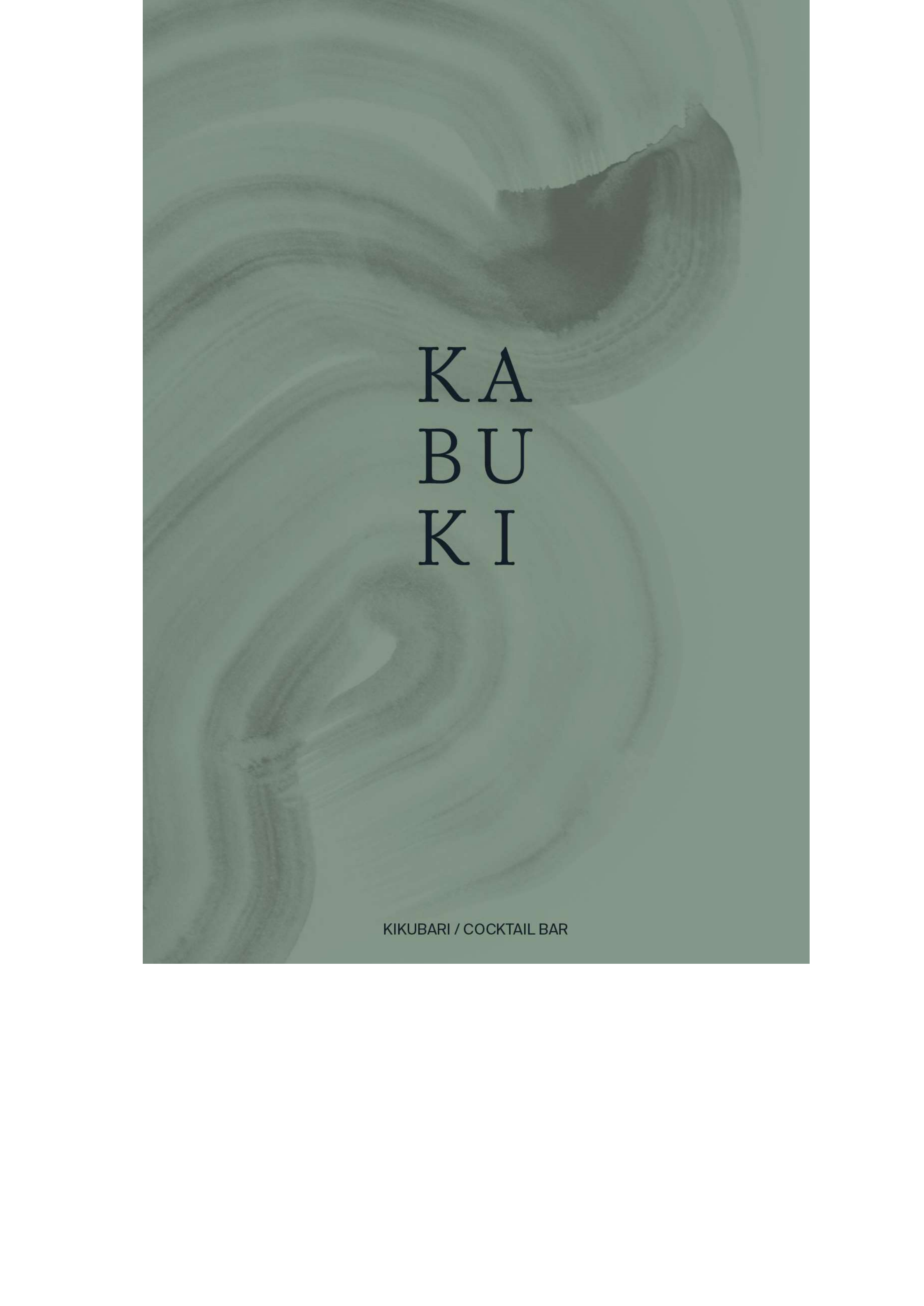




KA BU KI

KIKUBARI / COCKTAIL BAR

As a souvenir, to a poppy, the butterfly
leaves its wings.

Matsuo Basho.

Como lembrança para uma papoila,
a borboleta deixa as suas asas.

Matsuo Basho.

COCKTAILS

Kintsugi - ácido, doce e herbal/ sour, sweet & herbal	18,00 €
Gin – sakura vermute – licor de yuzu – Benedictine – kumquat – hibiscus – bitter toranja Gin – vermouthe sakura – yuzu liqueur– Benedictine – kumquat – hibiscus – grapefruit bitter	
Komorebi - floral, cítrico e fizzy/ floral, citric & fizzy	22,00 €
Sochū – sakura vermute – maraschino – toranja – yuzu – soda de toranja Sochu - sakura vermouthe - maraschino – grapefruit – yuzu – grapefruit soda	
Meraki - cremoso, frutado e picante/ milky, fruity & spicy	20,00 €
Whisky Oolong – Aperol – ananás – manga – malagueta – yuzu – bitter de laranja Oolong whiskey – Aperol – pineapple – mango – chilly – yuzu – orange bitter	
Ukiyo - doce, picante e exótico/ sweet, spicy & exotic	18,00 €
Vodka – rum japonês – baunilha - pimenta sancho – maracujá – laranja – ar de espumante Vodka – Japanese rhum - vanilla – sancho Pepper – passion fruit – orange – sparkling wine	
Niwa Shi - herbal e fresco/ herbal & fresh	18,00 €
Gin japonês – cordial de manjeriço e shiso – yuzu – matcha – bitter de laranja Japanese Gin – basil and shiso cordial – yuzu – matcha – orange bitter	
Tokyo Blossom - cítrico e floral/ citric & floral	16,00 €
Sake – umeshu – yuzu – limão – alecrim – clara de ovo/ Sake – umeshu – yuzu – lemon – rosemary – egg white	

Kabuki Pisco Sour - herbal e cítrico/ herbal & citric Pisco – limão - yuzu IT – clara de ovo – coentros – matcha Pisco – lemon – yuzu IT – egg white – coriander – matcha	17,00 €
Yamanashi Negroni - forte, amargo e doce/ boozy, bitter & sweet Whisky Japonês – vermute rosso – campari – umeshu choya – alecrim Japanese Whiskey – vermute rosso – campari – umeshu choya – rosemary	20,00 €
Lichimonia - doce e fresco/ sweet & fresh Gin – amaro – líchia – cardamomo – chartreuse amarelo Gin – amaro – líchia – cardamomo – yellow chartreuse	16,00 €
Shiso Mojito - longo, leve e fresco/ longo, light & fresh Rum blanco – kyomi – shiso – lima – cordial lima Rum blanco – kyomi – shiso – lime – lime cordial	17,00 €
Geisha's Margarita - cítrico, frutado e herbal/ citric, fruity & herbal Tequila – mezcal – lima – hibiscus – lichia – chartreuse – camomila Tequila – mezcal – lime – hibiscus – lichee – chartreuse – chamomile	18,00 €

COCKTAILS SEM ALCOOL/ ALCOHOL FREE COCKTAILS

Togarashi Paloma - cítrico, frutado e fresco – citric, fruity & fresh 12,00 €

Licor de toranja 0.0 álcool – yuzu – soda de toranja – sal de togarashi
Grapefruit liqueur 0.0 alcohol – yuzu – grapefruit soda – togarashi salt

KIUI Matcha Sour - cítrico, frutado e seco – citric, fruity & dry 14,00 €

Gin 0.0 álcool – kiwi – yuzu – licor de sabugueiro 0.0 álcool – espuma de matcha
Gin 0.0 alcohol – yuzu – elderflower 0.0 alcohol – liqueur – matcha foam

Toropikaru - frutado e exótico – fruity & exotic 12,00 €

Martini floreale 0.0 álcool – licor de abacaxi 0.0 álcool – maracujá – yuzu – xarope de shiso
Martini floreale 0.0 alcohol – pineapple liqueur 0.0 alcohol – passion fruit – yuzu – shiso
syrup

DESTILADOS/ SPIRITS

GIN

Bulldog	16,00 €
Hendrick's	17,00 €
Ki No Bi	25,00 €
Monkey 47	22,00 €
Mare	18,00€
Nikka Coffey Grain	19,00 €
Nordes	16,00 €
Roku	17,00 €
Adamus	20,00 €
Black Pig	17,00 €

VODKA

Beluga	17,00 €
Belvedere	17,00 €
Grey Goose	18,00 €
Nikka Coffey Grain	17,00 €
Eiko	16,00 €

WHISKY

Balvenie 10 Years Founders Reserve	40,00 €
Bulleit	12,00 €
Bulleit Rye	16,00 €
Jameson 18 Years	20,00 €
Kavalan Port Cask Finish	18,00 €
Nikka Days	16,00 €
Nikka From The Barrel	18,00 €
Nikka Taketsuru Pure Malt	18,00 €
Nikka Coffey Grain	18,00 €
Nikka Coffey Grain Malt	20,00 €
Nikka Miyagikyo Single Malt	26,00 €
Nikka Yoichi Single Malt	28,00 €
Nikka Yoichi Single Malt 10 Years	34,00 €
Suntory Hibiki Harmony	42,00 €
Talisker 10 Years	16,00 €
The Kurayoshi Pure Malt 18 Years	90,00 €
The Kurayoshi Pure Malt	20,00 €
The Matsui Sakura Cask Single Malt	35,00 €
Macallan Sherry Cask 12 anos	42,00 €

RUM

Santa Teresa 1796	14,00 €
El Dorado 21 Years	30,00 €
Flor De Caña 12 Years	15,00 €
Zacapa XO	45,00 €

TEQUILA

Clase Azul Plata	30,00 €
Clase Azul Reposado	40,00 €
Don Julio 1942	44,00 €
Komos Anejo	38,00 €
Komos Reposado Rosa	38,00 €

COGNAC

Courvossier XO	24,00 €
Lourinhã XO Engarrafada Edição KABUKI nº 613	26,00 €
Martel VS	16,00 €
Martel XO	36,00 €
Remy Martin XO	30,00 €

BRANDY

Gran Duque D'Alba Gran Reserva	14,00 €
Lepanto Gran Reserva	12,00 €
Ysabel Regina	16,00 €
CRF Reserva Extra	20,00 €

VERMUTE/ VERMOUTH

Cinzano 1757 Rosso	14,00 €
Noilly Prat	14,00 €

LICORES/ LIQUEURS

Bailey's	10,00 €
Campari	10,00 €
Cynar	10,00 €
Disaronno	11,00 €
Fernet Branca	10,00 €
Grand Marnier	12,00 €
Italicus	12,00 €
Umeshu Choya Extra Years	12,00€

CERVEJAS

Kirin Ichiban 33 cl	6,50 €
Asahi Super Dry (Cerveja de pressão / Draft Beer)40 cl	7,00€
Estrella Galicia Reserva Especial 1906 (Cerveja de pressão/Draft Beer)40cl	7,00€

SNACKS

Disponível das 12.30h às 22.30h/ Available from 12.30h to 22.30h

EDAMAME	8,00 €
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Feijões de soja – sal maldon/ japanese soybeans – maldon salt

OSTRAS PONZU (2 UDS)	10,00€
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Ostras – ponzu – cebolinho/ oysters – ponzu – chives

GYOZAS (2 UDS)	8,00 €
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Do dia/ of the day

MAGURO KOROKKE (2 UDS)	8,00 €
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Croquete – atum – sukiyaki/ tuna – sukiyaki – croquete

MISO SHIRU	8,00 €
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Sopa de soja fermentada – tofu – algas/ fermented soybean soup – tofu – seaweed

PREGO TORO	14,00 €
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Atum – maionese de lima e gengibre – tsukemono – bolo do caco/
tuna – ginger and lime mayo – tsukemono – “bolo do caco” bread

PREGO WAGYU	14,00 €
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Wagyu – teriyaki – mostarda – bolo do caco/
wagyu – teriyaki – mustard – “bolo do caco” bread

